LEGADO

PRIVATE DINING & EVENTS

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Legado, meaning ‘legacy’. A Michelin-starred Spanish restaurant in the heart of Shoreditch, by Chef Patron Nieves Barragán.

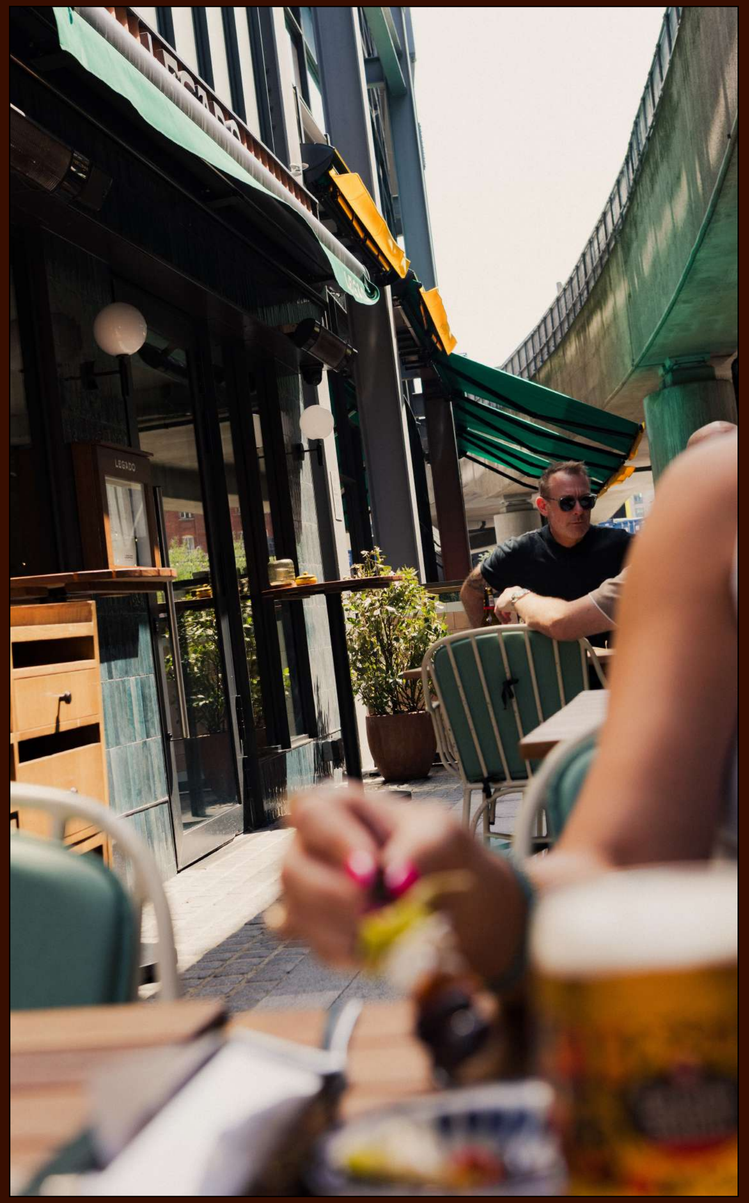
We are delighted to offer a range of spaces for private hire and events, suited to both standing and seated events and available at lunch and dinner throughout the week.

TABERNA

Legado's Taberna is a dedicated tapas and pintxos bar, inspired by the bustling tabancos of Cádiz and Jerez. Perfect for relaxed gatherings, this versatile space accommodates up to 30 guests for a range of event formats, from 90-minute standing receptions to full lunch or dinner events. The Taberna can also be combined with a hire of our terrace for an additional 30 guests.

CAPACITY

30 Standing.
Minimum spends apply.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TERRACE

Legado’s terrace serves our Taberna menu alongside drinks and cocktails inspired by Spain’s neighbourhood bars. The Terrace is available to hire for groups of up to 40 guests, perfect for both informal standing events and alfresco dining.

CAPACITY

24 Seated, 40 Standing.
Minimum spends apply.

Please note that this menu is a sample and is liable to change in line with seasonal produce.

taberna

Canapé Selection – Choose 5

Gordal Olives, Orange, Oregano

Gilda

Champiñones & Prawn Pintxo

Pan con Tomate

Bocadillo de Coppa, Señorío de Montanera

Ham Croquetas, Manchego

Sobrasada Señorío de Montanera & Tetilla Empanadilla

Chorizo & Salchicha al Vino

Ox Tongue Burger, Mini Pan de Cristal

Vikini

LEGADO

Please inform your server of any dietary requirements.
A discretionary 15% service charge and £2 per person
Belu water contribution will be added to your bill.

BODEGA TABLE

Set beneath our striking floor-to-ceiling wine display, showcasing some of Spain's finest wines, the Bodega table is the largest table within the restaurant. We offer two set menus here, each showcasing Nieves' favourite dishes from across the menu, with mains to share from our asadores. The Bodega table is available to book online, with a prepayment of the menu cost.

CAPACITY

7-12 Seated.
Bookable online.

BODEGA SEMI-PRIVATE

Our Bodega area is available for semi-private hire for up to 30 guests, dining from a choice of two set menus. Each menu showcases Nieves' favourite dishes from across the menu, with mains to share from our asadores.

CAPACITY

30 Guests Seated.
Minimum spends apply.

Please note that this menu is a sample and is liable to change in line with seasonal produce. Vegetarian menus available.

bodega menu

95 per person - lunch only

Pan con Tomate, Cecina
Queen Scallop Vinaigrette
Piquillo Goat's Cheese Tempura

RICE, choose one
- Arroz de Cangrejo
- Arroz Campero, Lagarto Señorío de Montanera

Skate Wing Tortilla, Mojo Verde
Grilled Octopus, Smoked Paprika

Basque Garat 90-Day Chicken Steak

Fennel & Radish, Dill

Chocolate Cheesecake

LEGADO

Please inform your server of any dietary requirements.
A discretionary 15% service charge and £2 per person
Belu water contribution will be added to your bill.

bodega menu

130 per person

Pan con Tomate, Cecina
Queen Scallop Vinaigrette
Piquillo Goat's Cheese Tempura

RICE, choose one
- Arroz de Cangrejo
- Arroz Campero, Lagarto Señorío de Montanera

Skate Wing Tortilla, Mojo Verde
Grilled Octopus, Smoked Paprika

ASADOR, choose one
- Segovian Suckling Pig
- Traditional Milk-Fed Lamb

Fennel & Radish, Dill

Chocolate Cheesecake

LEGADO

Please inform your server of any dietary requirements.
A discretionary 15% service charge and £2 per person
Belu water contribution will be added to your bill.

EXCLUSIVE RESTAURANT HIRE

The dining room is the heart of Legado and is available for exclusive hire for larger celebrations and corporate events. Accommodating up to 70 guests, the space is ideal for both daytime and evening events. During lunch, the room is flooded with natural light, while dinner offers a more intimate atmosphere. For exclusive hires, our chefs can create a bespoke sharing menu tailored to your event.

CAPACITY

70 Guests Seated.
Minimum spends apply.

PRIVATE DINING

Txoko [cho-ko]: Basque, a gastronomic meeting place.

Our private dining room seats up to 16 guests on the first floor, offering a refined yet warm experience and a sophisticated setting for corporate events and personal celebrations alike.

Guests can enjoy one of two seasonal set menus, created by Nieves to celebrate the dishes and produce closest to her heart. To drink, the room has its own barrels from Lustau, one of Jerez's most respected bodegas, so guests can pour Sherries, vermouth, and other wines straight from the cask.

For business occasions, the room is also equipped with a TV for video conferencing, presentations, and streaming.

CAPACITY

16 Guests Seated.
Minimum spends apply.

Please note that this menu is a sample and is liable to change in line with seasonal produce. Vegetarian menus available.

txoko menu

160 per person

Pan con Tomate, Cecina
Queen Scallop Vinaigrette
Piquillo Goat's Cheese Tempura

RICE, choose one
- Arroz de Cangrejo
- Arroz Campero, Lagarto Señorío de Montanera

Skate Wing Tortilla, Mojo Verde
Grilled Octopus, Smoked Paprika
Prawn & Wild Mushroom Stuffed Squid, Ink Sauce

MAINS, choose one
- Segovian Suckling Pig
- Traditional Milk-Fed Lamb

Hispi Cabbage, Manchego & Almonds

Chocolate Cheesecake
Churros, Dulce de Leche

LEGADO

Please inform your server of any dietary requirements.
A discretionary 15% service charge and £2 per person
Belu water contribution will be added to your bill.

txoko menu

220 per person

Pan con Tomate, Cecina
Queen Scallop Vinaigrette
Piquillo Goat's Cheese Tempura

RICE, choose one
- Arroz de Cangrejo
- Arroz Campero, Lagarto Señorío de Montanera

Skate Wing Tortilla, Mojo Verde
Grilled Octopus, Smoked Paprika
Prawn & Wild Mushroom Stuffed Squid, Ink Sauce

SPECIALS, choose one (examples)
- Whole Fish Baked in Salt
- Fish Ajada
- Oxtail Stew
- Confit Lobster, Fried Potatoes, Fried Egg
- Fideuà with Whole Prawns

MAINS, choose one
- Segovian Suckling Pig
- Traditional Milk-Fed Lamb

Hispi Cabbage, Manchego & Almonds

Chocolate Cheesecake
Churros, Dulce de Leche
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LEGADO

Please inform your server of any dietary requirements.
A discretionary 15% service charge and £2 per person
Belu water contribution will be added to your bill.

CONTACT US

We’d love to hear about your event – please get in touch below to arrange a visit or discuss your requirements.

ENQUIRE

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